FOODBAR

APPETIZERS:

Half Shell Oysters: Salty Birds (FL: bay scallop, key lime) $16/$32

Ireland Farm's Garden Greens: toasted walnuts, Maytag blue cheese, Bartlett pear, lemon Dijon vinaigrette ($10)

Hearts of Romaine: padano dressing, buttered crouton, crispy caper, pickled onion, white anchovy ($12)

Burrata: fresh mozzarella, olive tapenade, basil pesto, arugula, grill bread ($13)

Mortadella & Arugula: parmesan crisp, Athena cantaloupe, balsamic reduction ($10)

Vine Ripe Tomato Salad: farmer's market better boys, sungolds, fried greens, white shrimp mayo ($13)

Bowl of Steamed Mussels: white wine, garlic & basil broth, grill bread ($17)

Coriander Crusted Tuna: sesame seaweed, wasabi cream, soy pearls ($16)

Chicken & Grits: McEwen & Son's grits, cucumber relish, sherry gastrique ($13)

Cornmeal Dusted Gulf Oysters: house slaw, spicy remoulade ($16)

House Cheese Selection: candied walnut, quince paste, black mission figs, wheat cracker ($5/each)

Port Salut *(pasteurized cow milk),* ***Manchego*** *(pasteurized sheep milk),* ***Chevre*** *(pasteurized goat milk),* ***Gruyere*** *(pasteurized cow milk)*

ENTRÉES:

Lacquered Pork Roast: sticky rice, house kimchi, ginger scallion sauce, butter bibb lettuce ($37)

Grilled Flat Iron Steak: charred onion & potato hash, wilted spinach, sunny side quail egg, veal demi-glace ($40)

Pan Seared Gulf Red Snapper: herb roasted finger potatoes, haricot vert, lemon & caper meunière ($44)

Fried Mississippi Catfish: Finley Ave. succotash: field peas, sweet corn, bacon, okra, basil, roasted tomato aioli ($36)

Flat Top Chicken: spring onion & sweet corn risotto, grainy mustard pan sauce ($37)

Grilled Louisiana Redfish: toasted quinoa, lemon, peppadews, arugula, sultanas, avocado, red pepper coulis ($39)

DESSERTS:

Chocolate Phyllo Parcel: vanilla ice cream & chocolate cake ($14)

Warm Lavender Pound Cake: honey meringue crisps, crème chantilly & macerated berries ($11)

Individual Lemon Meringue Pie: citrus shortbread crust & toasted meringue ($13)

FOODBAR Doughnuts: toffee caramel sauce & vanilla anglaise ($12)

Blueberry Buckle: strawberry lemon purée & whipped cream ($14)

Fonseca 10 yr. Tawny Port $17, Chateau Villefranche Sauternes $14, Inniskillin Icewine $19, 2022 Domaine La Tour Banyuls $15

(205) 876-8100 3156 HEIGHTS VILLAGE. 35243. FoodBarBham.com

Chef: George McMillan III, Sous: Jay Busby, Pastry: Tyler Mosier

$4 split charge for starters. $6 split charge for entrées

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. *
(undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk can be cooked upon request)

FOODBAR

SIPS:

Buzzed Bunny: Coralejo Reposado tequila, grapefruit, campari, fresh mint ($14)

Pepper Patch: Espolon blanco, lemon, green chili liqueur, pepperoncini ($14)

Piña Verde: Campesino Sillver rum, Chartreuse, coconut cream, lime & pineapple ($13)

Tiger's Eye: Absolut Mandarin, lychee syrup, St. Germaine, lemon & grapefruit ($14)

Pearsephone: Uncle Val's botanical gin, pear liqueur, lime & simple syrup ($14)

SPARKLING WINE:

Claude Beaufort Champagne, France *($19 BTG/$80 Bottle)*

Graham Beck Brut Rosé, South Africa *($13 BTG/$48 Bottle)*

Lanson "Black Label" Champagne, France *($150 Bottle)*

Conde de Subirats, Cava, Spain *($10 BTG/$40 Bottle)*

2022 James Rahn Sparkling Pinot Gris, Willamette Valley *($15 BTG/$60 Bottle)*

WHITE WINE:

2023 Scarpetta Pinot Grigio, Italy *($13 BTG/$48 Bottle)*

2024 Franck Millet Sancerre, Loire Valley *($19 BTG/$80 Bottle)*

2022 Gerard Fiou Sancerre, Loire Valley *($95 Bottle)*

2023 Elizabeth Spencer Sauvignon Blanc, California *($13 BTG/$48 Bottle)*

2021 Neyers Chardonnay Carneros District, Sonoma *($18 BTG/$70 Bottle)*

2023 Chateaux des Annibals Rosé, France *($15 BTG/$60 Bottle)*

2024 Rose Mont Gravet Rosé, France *($15 BTG/$60 Bottle)*

2022 Out of Necessity Chardonnay, Willamette Valley *($25 BTG/$100 Bottle)*

2023 Fess Parker Chardonnay, Santa Barbara *($15 BTG/$60 Bottle)*

2022 Far Niente Chardonnay, Napa Valley *($150 Bottle)*

2023 Lamblin & Fils Bourgogne Blanc, France *($15/$60 Bottle)*

2023 Matanzas Creek Chenin Blanc, California *($13 BTG/$48 Bottle)*

2018 Schloss Vollrads Riesling, Germany *($13 BTG/$48 Bottle)*

2022 Ceretto Arneis, Italy *($13 BTG/48 Bottle)*

SPECIALTY NON-ALCOHOLIC:

N/A Stella Artois Liberté ($6/bottle)
S. Pellegrino Sparkling Mineral Water ($7/bottle)
Sanpellegrino Limonata Or Aranciata Rosa Sparkling ($5/can)

DRAFT BEERS:

Braided River Cerveza del Golfo (4.7%) $7
Sweetwater 420 Extra Pale Ale (5.7%) $7
Lagunitas Hazy IPA (5.5%) $7
Fairhope Take the Causeway IPA (8.2%) $7
Chandeleur Brewing Freemason Golden Ale (5.3%) $7
Yellowhammer Pineapple Punch Seltzer (8.0%) $7

BOTTLES & CANS:

Alabama Beer Co. Light Lager (4.2%) $6
Cahaba Strawberry Blonde Ale (5.25%) $6
Straight to Ale Juicy Bunny Pale Ale (6.2%) $6
Goat Island Sipsey River Red Ale (5.5%) $6
Good People Hazy Snake IPA (6.9%) $6
Modelo Especial (4.4%) $6
Blue Moon Belgian White (5.4%) $6
Stella Artois Lager (5.2%) $6
Peroni Lager (5.0%) $6
Bud, Bud Light, Miller Lite, Coors Light, Michelob Ultra $4

RED WINE:

2021 Bloodroot Pinot Noir, California *($15 BTG/$60 Bottle)*

2023 Elk Cove Pinot Noir, Willamette Valley *($18 BTG/$70 Bottle)*

2011 Amalie Robert Pinot Noir, Willamette Valley *($105 Bottle)*

2022 Holman Ranch "Three Brothers" Pinot Noir, Carmel Valley *($95 Bottle)*

2022 DuMol "Wester Reach" Pinot Noir, Russian River Valley *($150 Bottle)*

2022 Freelander Cabernet Sauvignon, California *($11 BTG/$48 Bottle)*

2019 Adaptation Cabernet Sauvignon, Napa Valley *($150 Bottle)*

2022 Naledi Cabernet Sauvignon, South Africa *($15 BTG/$60 Bottle)*

2022 Faust Cabernet Sauvignon, Napa Valley *($30 BTG/$125 Bottle)*

N.V. Araciel Malbec, Mendoza, Argentina *($15 BTG/$60 Bottle)*

2022 Saldo Zinfandel, California *($15 BTG/$60 Bottle)*

2016 Quilceda Creek "Palengat" Red Wine, Washington *($250 Bottle)*

2021 Leviathan Red Blend, California *($18 BTG/$70 Bottle)*

2021 Sassoregale Sangiovese, Tuscany *($13 BTG/$48 Bottle)*

2021 Corte Ferro Nero d'Avola, Sicily *($9 BTG/$35 Bottle)*

2018 Zinio Rioja, Spain *($15 BTG/$60 Bottle)*

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